6: Taylor E-5 (1930-1937) 193
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and to which pimentos, onions, fish, or ciriques (land crabs sp.) have 252
been added. This sauce is used to moisten and season the otherwise insipid cassava bread. The noxious character of the manioc juice disappears in the boiling.

The unbaked manioc meal is sometimes sweetened with sugarcane juice, spiced, and then wrapped in plantain leaves, tied into little packages, and boiled to form a sort of dumpling known as "canqui."

Fond of liquor as the Caribs undoubtedly are, they no longer make 273
any native drink (unless it be illicit rum), nor have they done so, it seems, for a considerable time. There are those, however, who remember an old man who used to make a beverage from the glou-glou palm and from that known to the Caribs as yattahou (*Aereomia sclerocarpa*, and *Syagrus amara* (?) respectively), but they were unable to tell me how it was made.

Pestle and mortar are indispensable utensils in any Carib home. 415
With them are ground coffee, cocoa, castor-oil nuts, and everything else that has to be reduced to powder or paste. The former is club-shaped and about 3½ feet long, the latter being in the form of a jar some 2½ feet in height and 10 inches across the mouth. Both are made of any hard heavy wood such as white cedar or "tan" (*Byrsonima* sp.).

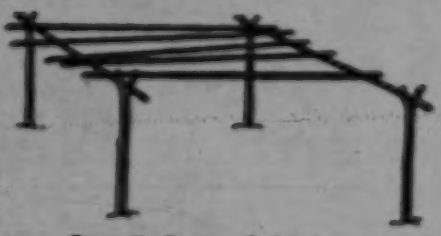

PLATE 31.—Boucan or Carib barbecue.

Inside or outside of every Carib kitchen stands one or several 417
boucan (fig. 33) (whence "buccaneer"), ready for smoke drying an excess of fish or game, which, thus preserved, will keep anywhere from a month to a year. Sticks of *gaïpois* (*Myrcia leptoclada* D. C.) or of bois d'Inde (*Pimenta acris* Sw.) are most often used for this purpose, and are stuck in the ground so as to form an erection some 2½ feet high resembling two football goals about 4 feet apart, across which other sticks are laid to form a grid. 251

A primitive type of cane press, also common to Guiana, is to be 257
found outside nearly all the houses in the reserve (fig. 34). It consists of a thick post stuck in the ground. A cavity is hollowed out near the top, and a hole pierced, through which a lever passes. The cane, placed transversely across the mouth of the cavity, is crushed by the lever being brought down on successive sections, thus expressing the juice, which runs down grooves into a waiting receptacle. "Vesou" (sugarcane juice) is a cheap and ever-ready sweetening matter for coffee, cocoa, etc.

Despite its name, the terrine is a wooden bowl (rather like the 415
modern salad bowls), which was and sometimes still is used for wash-